



We use sustainably sourced seafood and naturally raised meats, coupled with the bountiful harvest of the surrounding farming communities wherever possible.

**D: DAIRY FREE | E: EGG FREE | G: GLUTEN FREE | N: NUT FREE | V: VEGAN OR VEGAN OPTION**

## SALADS

Add side of asparagus soup \$8

HEIRLOOM TOMATO AND MELON SALAD **E, G, N** | 11  
heirloom tomato, mandarin orange, melon, mint yogurt dressing

ROASTED CARROTS SALAD **D, E, G, V** | 11  
rainbow mix carrots, custard pistachio, peanut sauce, seasonal fruits

## DOSAS

served with tomato chutney, coconut chutney, sambar

MASALA DOSA **D, E, G, N, V** | 13  
thin rice crepe, flavored potato masala, mustard seeds

MYSORE MASALA DOSA **D, E, G, N, V** | 15  
thin rice crepe, flavored potato masala, mustard seeds

LAMB KEEMA DOSA **D, E, G, N** | 17  
minced lamb, onion and garlic, potatoes

EGG AND CHEESE DOSA **D, N, G** | 16  
cage free eggs, cheddar and mozzarella, spiced lentil powder

NUTELLA AND BANANA DOSA **E, G** | 14  
Nutella, banana, sweet coconut sauce

## SOUTH INDIAN THALI

Comes with seasonal Poriyal, Ven Pongal, veg Pakora, house dal, basmati rice, Rasmalai, Raita, Pickle, Malabar porotta and Papadam

HYDERABADI VEG KORMA **D, E, G, N, V** | 22  
seasonal veggies, coconut gravy, chili coriander powder

ANDHRA CHICKEN CURRY **D, E, G** | 24  
chicken tandoori, cashew nut sauce, andhra spices

GOAT CHETTINADU **D, E** | 26  
sonoma goat, onion and tomato sauce, chettinadu spices

## CHEF'S TASTING MENU

special: 3 courses - \$35/person  
(Select 1 from each course & entire table must participate)

## SMALL PLATES

PODI IDLI **D, E, N, V**  
steamed rice cakes, spiced lentil powder, tomato chutney

MANGO DAHI PURI **E, N**  
mango yogurt, potato and onion, sev, mango

BOMBAY SLIDERS **D, E, N, V**  
vegetables, potato patties, toasted pav bread, sweet onions

SEASONAL VEG PAKORA **D, E, G, N, V**  
farmers market vegetables, cilantro and tamarind chutney

## MAINS

SAAG PANEER **E, G**  
cumin chili spinach, cottage cheese

SUNCHOKO KOFTA **D, E, V**  
fried sunchoke, onion chili, cashew sauce

CHICKEN TIKKA MASALA  
clay oven roasted chicken, simmered onion and tomato sauce, bell pepper

## DESSERTS

DATES AND PISTACHIO KULFI **E, G**  
indian frozen ice cream, farmers market fruits, chocolate chip ice cream

GULAB JAMUN **E**  
milk balls, sweet coconut sauce, saffron, berries

CARROT HALWA **E, G**  
farmers market carrots, mango ice cream, berries

## SIDES \$5

House Dal **E, G, N, (V option)** | 8  
Basmati rice **D, E, G, N, V** | 4  
Malabar Porotta (2 pcs) **N** | 5  
Raita **E, G, N** | 3  
Chutney Sampler **D, E, G, N, V** | 4

## LUNCH COCKTAILS | \$11

MIMOSA  
sparkling Wine with Fresh Juice  
(Mango, Orange, Pomegranate, or Grapefruit)

VIRAT KOHLI'S SIXER  
champagne, Lillet, orange bitters

BLOODY MEERA  
vodka, cumin, ginger

GREEN G&T  
gin, fever tree Indian tonic, moringa powder

TAMMA TAMMA  
tequila, tamarind nectar, ginger foam

AAM SUTRA  
vodka, fugit violette, mango foam

## NON ALCOHOLIC BEVERAGES

GINGER | 9  
ginger, mint, lime

FIRANGI PAANI | 9  
lime, blood orange, mint

THANDA | 9  
seedlip garden 108, mango, cucumber

KERALA COCO | 9  
coconut, pineapple, lime

MANGO LASSI | 7  
handpicked mango, yogurt, cardamom

ROSE MILK | 7  
rose petal syrup, chia seeds, almonds

MADRAS COFFEE | 5  
frother and boiled milk, finely ground coffee powder, traditional indian filter

VEGAN MASALA CHAI | 5  
almond milk, chai leaves, aromatic indian spices and herbs

INDIAN SOFT DRINKS | 4  
thumsup, limca, fanta

LOCAL SOFT DRINKS | 3  
coke, diet coke, sprite, root beer, ginger ale, ginger beer

18 percent service charge added for parties of five or more  
6 percent San Francisco mandate added on every check  
Please inform the server about your dietary preferences

 @bhogasf

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